

NATIONAL CANNERS ASSOCIATION

INFORMATION LETTER

PUBLICATION OR REPRODUCTION NOT PERMITTED

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SURPLUS BEEF CANNING PROGRAM

In connection with the emergency cattle buying and beef canning program for relief of the drought situation, the National Canners Association was requested by Lieutenant Commander A. B. Clark, Director of Procurement, Federal Surplus Relief Corporation, to make recommendations with respect to the cans to be used in this program. Members of the Association's Laboratory staff, in conference at Chicago on August 8 with representatives of the U. S. Bureau of Standards and the technical staffs of can manufacturers and different branches of the meat canning industry, formulated suggestions with respect to size of cans, can material and construction, embossing and labeling, closing of cans, and processing. These suggestions were promptly communicated to the Federal Surplus Relief Corporation, and also sent by that office to the state emergency relief administration.

Several different agencies are participating in this drought relief program. Some of the cattle so purchased are canned for the Federal Surplus Relief Corporation under contracts between the individual canners and the Federal government. Certain of the State Emergency Relief Associations are also engaged in the canning of the surplus cattle, in which case the contracts are between the state agencies and the canners.

The AAA through the Federal Surplus Relief Administration is helping the farmers by buying the cattle. The State Relief Associations are furnishing work to those on the relief rolls and at the same time providing supplies of non-perishable food for relief purposes only. Each can is conspicuously marked "Not to Be Sold."

The specifications for canning this meat for the Federal Surplus Relief Administration direct are contained in the invitations for bids sent out by the Federal Surplus Relief Administration. The last bids put out, Schedule 78, issued July 26, 1934, contained separate lots for slaughtering and boning, canning the boned meat, refrigerating the carcasses, storage of the canned product, etc. In this schedule the firm that slaughters and bones the carcasses keeps the by-products. The contracts call for the

canning of the meat from a certain number of cattle per day for a period of one month only. The boned meat in irregular sized pieces is delivered to the cannery, where it is trimmed and canned under the supervision of a Bureau of Animal Industry inspector. All canning for the Federal Surplus Relief Administration direct must be under Bureau of Animal Industry inspection.

The contracts entered into by the State Emergency Relief Associations follow more or less the form of the Federal contracts, but in some instances they include requirements for the use of laborers from the relief rolls. In one instance five shifts of five hours each were required to give employment to a large number of workers. Hand work, rather than machine work, is urged for the same reason. Efforts are being made to have the state contracts conform to the Federal contracts, but there is at present considerable variation.

Meat canned in one state and consumed in that state does not have to be packed under Bureau of Animal Industry inspection. Most states have separate meat inspection laws which apply in that state. Certain of the state contracts permit meat to be canned without Bureau of Animal Industry inspection. But if there is a possibility that some of the canned meat will need to be shipped to another state, the Federal Bureau of Animal Industry inspection must be used.

Cattle purchased by the Agricultural Adjustment Administration are sent to the different states according to the need for them for relief purposes and also in proportion to the slaughtering and canning facilities available. Canners who desire to undertake the canning of beef should communicate with their State Emergency Relief Administrator. (The names and addresses of state administrators will be furnished by the National Canners Association upon request.)

It is understood that plans are being made for the canning of a few other staple canned meat products in addition to the canned roast beef now being packed. Information regarding this will be sent out promptly.

It is believed that all canners will be interested in the suggestions that were submitted to the Federal Surplus Relief Corporation regarding the canning of roast beef, which follow. The U. S. Bureau of Standards submitted substantially the same suggestions in somewhat different form.

I. SIZE OF CANS

Two sizes of cans are recommended to the corporation for this purpose:
First: 307 x 409 (West Coast 307 x 408) 20 oz. net weight.

Second: 404 x 309 (West Coast 401 x 400) 24 oz. net weight.

Of these two cans the first mentioned (the standard No. 2 can) is generally available to all canneries throughout the country. The 404 x 309 can is used by meat canners.

Note 1. The small can (404 x 200) holding 12 oz. net weight, is used only by meat canners at present, but it is probably the size best suited for this small amount of canned roast beef. If desired, the regular No. 1 can (211 x 400) holding 10½ oz. may be used, but this size is not well suited for ordinary canned roast beef. It is suggested because the equipment for handling No. 1 cans is more generally available.

Note 2. In order to provide a 16 oz. can, the 303 x 402 can now used by meat canners is recommended as the can most suited. It is not available in all sections of the country.

Note 3. Additional can sizes such as the No. 2½ can (401 x 411) holding 29 oz., which is now quite generally available, and the 300 x 409 can, holding 15½ oz., together with other cans of smaller size that are less available, may be used, but the bidder should be required to show that both the cans and the closing machine equipment are available in the particular districts where they are to be used.

Note 4. Cans of greater diameter than the 404 can be packed with safety only by experienced canners having special equipment.

Note 5. The use of rectangular cans is not recommended because of the special requirements for manufacture of the cans and because of special closing machines needed, and the further fact that these cans are not generally available.

Note 6. Because of the confusion that has existed in the meat canning industry in the past regarding the exact meaning of the term "contents" or "net contents" it will be understood that the net weights referred to in this memorandum signify total weight of contents. The following table shows the suggested net weight, fill-in weight of cooked beef and the amount of broth added for the can sizes specified.

Can size	Net weight Ounces	Fill-in weight of cooked beef		Broth added Ounces
		Ounces	Ounces	
307 x 408	20	18½-19		1¼
307 x 409				
404 x 309	24	23-23½		1½
401 x 400				
404 x 200	12	11½-11¾		¾
211 x 400	10½	10-10½		¾
303 x 402	16	15-15½		1
401 x 411	20	27½-27¾		1¾

II. CAN MATERIALS AND CONSTRUCTION

All cans, both ends and bodies, should be made of "Prime American Coke Plate." The weights of plate to be used should be as follows:

Diameter of can	Weight of plate Lbs. per base box
300 or less	85
303	90
307	95
401	95
404	95 or 100

The above weights of plate have been found to be necessary to meet

the variations in canning conditions obtaining in the canning industry as a whole.

Competent meat canners using proper equipment have for many years used somewhat lighter plate with entire success. It is known that certain meat canners who make their own cans have prepared for this emergency canning of beef by purchasing for 404 diameter cans two or three months advance requirement of plate of lighter weight than that specified above. It is recommended that on application of the interested canners they be permitted to use in the manufacture of 404 diameter cans, such plate now under contract for which they have furnished specifications.

Both ends should be lined with compound suitable for canning meat products.

All cans should be plain on the inside and gold lacquered on the outside.

III. EMBOSSED AND LABELLING

Excessive embossing of the ends of the cans should be discouraged. Embossing should be restricted to that necessary for

1. Lot Number.
2. Date of Packing.
3. B. A. I. establishment number.
4. The words "not to be sold."

Further embossing of the cans should not be permitted because

1. It will cause severe interior discoloration.
2. It presents a serious outside rust and corrosion hazard.
3. It may result in fracturing the tin plate thereby causing leakage.

When lithographed cans are used, the words "not to be sold" and the B. A. I. establishment number should be printed on the cans rather than embossed.

IV. CLOSING OF THE CANS

The specified containers will give satisfactory service only if the exhaust, either thermal or mechanical, has been adequate to prevent overstraining of the cans during processing and to assure that the ends will assume a concave position upon cooling and remain concave during the distribution of the product.

The ends should be closed on standard sanitary closing machines which are in good mechanical condition.

The formation of good double seams requires expert supervision. A defective top closure will result in spoilage or deterioration of the product. The canner necessarily assumes entire responsibility for the top closures. It is, therefore, imperative that a competent closing machine operator be available at each plant.

The can manufacturer should supply the usual closing machine service that is available to commercial canners.

V. PROCESSING

Spoilage may be due to leakage of the containers or to inadequate processing of the filled cans. For this reason the question of sterilization is important. The process necessary depends on the shape of the can as well as on the volume. The following process times and temperatures,

based on years of commercial experience in the canning of meats, are recommended for the specified can sizes.

Can size	Process temperatures	
	240° F. Min.	250° F. Min.
307 x 408 }	135	85
307 x 409 }	150	110
401 x 400 }	135	85
404 x 300 }	110	60
404 x 200	135	85
211 x 400	135	85
303 x 402	135	85
300 x 400	135	85
401 x 411	150	110

GRADES ON THE LABEL

The following statement was issued by the National Recovery Administration on August 17:

The Great Atlantic & Pacific Tea Co. is revising its canned food labels to make them conform to the grades defined by the U. S. Department of Agriculture, according to word received by the National Recovery Administration.

John A. Hartford, president of the A. & P., has sent the following telegram to Division Administrator Armin W. Riley:

"Regard to the proposed Government gradings on canned food labels, we wish to go on record favoring the plan, believing it advantageous to consuming public. Will therefore proceed immediately to incorporate necessary changes on new labels to conform to various grade definitions laid down by Department of Agriculture—"

This telegram confirms an agreement reached with the company by Mr. Riley whereby the company will use all the canned food grades which are now or may be in the future promulgated by the Department of Agriculture.

The A. & P. not only packs large quantities of canned foods under its own brands, but also purchases the pack of commercial canners for its own labels. The company is the world's largest unit of grocery distribution, having slightly more than 15,000 retail outlets. Its private and controlled brands, which will be affected by this decision, take approximately 10 per cent of the total pack of canned foods.

Libby, McNeill & Libby, large Chicago packers of canned foods, have sent Mr. Riley copies of their newly designed labels for canned peas and beets, containing a graphic illustration of the size of the peas and telling the number of beets contained in the cans. The company is also distributing to consumers a chart and pamphlet defining the grade names used on its labels. While consumers' organizations point out that these labels do not yet state Government grades, great satisfaction is expressed that at least a start has been made.

The immediate and favorable results from the present drive to make canned food labels more informative have been very gratifying to NRA officials. Past efforts of consumers and governmental agencies in the same direction have met with little or no success. The present campaign was started when President Roosevelt demanded, as a condition of his approval of the canning industry code, that a committee recommend provisions on standards for inclusion in that code.

While a great deal remains to be done before a consumer can tell from the label what a can actually contains, the action of these two large

distributors is hailed as a distinct gain and a considerable forward step. It follows yesterday's appointment of committees of wholesale grocers and of chain store executives to advise the NRA in drafting standards provisions to add to the canning industry code. These committees are:

Wholesale Grocers: Samuel B. Steele, of the Steele, Wedeles Co., San Francisco; August Janssen, Jr., The Janssen Co., Cincinnati; and J. W. Shugert, of Waples-Platter Co., Fort Worth.

Chain Store Operators: Warren Clark, assistant to the president of the Kroger Grocery & Baking Co., Cincinnati; F. H. Massmann, president of the National Tea Co., Chicago; and Arthur O'Keefe, president of First National Stores, Somerville, Mass.

A second statement was issued the following day relative to action on the subject by the Food and Grocery Chain Stores Association. The release follows:

The Food and Grocery Chain Stores of America, a trade association of practically all the country's food store chains except A. & P., has offered its "active support" in the drive to establish quality standards and grades and more informative labels for canned foods. A telegram to Division Administrator Armin W. Riley from F. H. Massmann, president of the organization, reports that a committee of his association has unanimously agreed to "urge the adoption of the standards established by the Department of Agriculture on all their canned goods" and to "adopt informative wording on all canned goods labels clarifying the contents to the consumer." It pledges "whole-hearted support and active assistance in this important matter."

The telegram announces the appointment of a committee to "recommend proper wording for labels which will give the consumer such information as will be of practical value to her, and will assure the quality of the merchandise being in accordance with the label." The wire states that "we fully appreciate the desirability of having the consumer properly informed as to what she is buying in a hidden package."

The chains which are members of the association have more than 23,000 retail stores. Their private brands of canned foods account for more than 15 per cent of the total pack, it is estimated.

The association's action is regarded by Administration leaders as an important victory in the campaign for grades, standards, and proper labeling provisions in the canning code. The drive opened when President Roosevelt, in approving the code, stipulated that the industry should investigate the practicability of such standards provisions and report to the Administration. The preliminary report of the industry, submitted some weeks ago, was termed "inadequate" by Government advisers appointed to study the subject.

The present telegram follows closely Division Administrator Riley's appointment of committees of wholesalers and chain store executives to advise him in drafting standards provisions for the canning code. The text of Mr. Massmann's telegram follows:

"Compelled to leave immediately after our Monday night's meeting, I find this my first opportunity to apprise you of the favorable conclusions reached by the representative members of the food and grocery chain stores of America after you left the meeting.

"It is a pleasure to hereby report to you that they unanimously agreed to immediately urge the adoption of the standards established by the Department of Agriculture on all their canned goods or to earnestly assist

in the establishing of consistent standards where they do not exist; also to adopt informative wording on all canned goods labels clarifying the contents to the consumer, and to accomplish same as rapidly as possible.

"As the first move in this direction, I have appointed a committee of food and grocery chain store operators, with Warren H. Clarke (Kroger Grocery and Baking Co., Cincinnati) chairman of said committee and those present at Monday's meeting as members. This committee will analyze the requirements of each canned commodity and forward their findings and recommendations to the chairman, who in turn will coordinate same and arrange for a conference with you for final adoption. Our entire membership will then be informed and urged to adopt same.

"Simultaneously, John A. Logan, our executive vice president, will obtain from Williams, of the U. S. Department of Agriculture, present approved standards of various canned goods and forward same to members of the committee for their study, so that they in turn may recommend proper wording for labels which will give the consumer such information on the label as will be of practical value to her, and that will assure the quality of the merchandise being in accordance with the label.

"As practical food and grocery distributors contacting the consumer daily, we fully appreciate the desirability of having the consumer properly informed as to what she is buying in a hidden package; and I am pleased to be able to assure you of the whole-hearted support of our entire membership and, particularly, the active assistance of the members of the above-mentioned committee who have had an opportunity to be informed first hand as to the objective and desires of the Administration in this important move.

"We are taking this action fully confident that once consistent standards and proper labeling have been established, the entire industry will hail it as an advantage and support it to a final conclusion. I would greatly appreciate your approval of above proposed active support of this project."

MASTER GROCERY CODE AND BROKERAGE QUESTION

In a bulletin to the canning industry under date of August 4, the National Canners Association stated that the intention of the NRA to secure adoption by other codes of provisions similar to those in the Master Grocery Manufacturing Code now pending may be indicated by a proposed interpretation by the NRA of Section 2, Article VII, of the Canning Industry Code. This section deals with price discrimination, and the NRA, it was stated, had proposed to interpret it as follows:

"It is held that the payment or allowance by a member of the industry of any form of sales compensation or brokerage to a trade buyer is a violation of the provisions of Section 2 of Article VII."

Since that time a revised and supplemental interpretation has been proposed by the NRA, as follows:

"It is held that the payment or allowance by a member of the industry of any form of sales compensation or brokerage, directly or indirectly, to a trade buyer is a violation of the provisions of Section 2, Article VII of the Code of Fair Competition for the Canning Industry.

"It is further held that the selling of products to a buyer and paying

or allowing a brokerage or other form of sales compensation to an intermediary, agent, broker, representative, affiliate or subsidiary of either the seller or the buyer, knowing that a part of all of such compensation is or will be paid or allowed by such intermediary, agent, broker, representative, affiliate, or subsidiary to the buyer is a violation of the provisions of Section 2, Article VII of the Code of Fair Competition for the Canning Industry."

Arrangements are being made for a committee consisting of one representative from each of the food manufacturing industries to meet in the near future with Administrator Armin W. Riley, at which meeting the brokerage question will be discussed.

McKINNEY APPOINTED INDUSTRIAL ADVISER

Preston McKinney, Vice President and Executive Secretary of the Canners League of California, has been appointed an adviser to the Industrial Advisory Board of the National Recovery Administration. He will take up his duties in the near future.

BULLETIN ISSUED ON CLAIMS FOR UNEARNED CASH DISCOUNTS

In Code Authority Bulletin No. 7, issued August 15, suggestions are made for handling claims for unearned cash discounts, where buyers have not mailed checks within the discount period, but still have taken their discounts. The bulletin points out that it is a violation of the Canning Code to allow such unearned discounts and that it is also a violation of the Wholesale Food and Grocery Code for members of that trade to take such discounts. In case proper adjustment is not made by the buyer, the bulletin states, the canner has a valid legal claim for the unpaid balance, enforceable by filing suit, or the payment may be secured through filing a complaint with the State Code Authority for the Food and Grocery Distributors.

SECOND REQUEST FOR STATISTICAL INFORMATION

Canners who have not furnished the statistical information requested by the Code Authority for the Canning Industry have been sent a second request that they immediately fill in and return the survey blank on which this information is to be furnished. In its request the Code Authority points out how necessary it is to have complete facts regarding the size of operations, commodities packed, type of firms operating and other facts concerning the industry. All the statistical information sent to the Code Authority, it is emphasized, will be considered confidential and used only for compiling summaries and totals.

**TRADE PRACTICE COMPLAINTS COMMITTEE GIVEN
NRA APPROVAL**

Members of the Trade Practice Complaints Committee of the canning industry, as appointed by the Code Authority, have been accorded NRA approval and authorized to proceed with trade practice complaints in accordance with the plan outlined in the industry's approved code, under an order issued August 13 by the National Recovery Administration.

The committee is to consist of the following members: Robert C. Paulus, chairman, Paulus Bros. Packing Co., Salem, Oreg.; H. E. MacConaughey, Hawaiian Pineapple Co., Ltd., San Francisco, Calif.; Fred B. Childs, Libby, McNeill & Libby, Chicago; Julian McPhillips, Dorgan-McPhillips Packing Corp., Mobile, Ala.; Karl K. Mayer, Kuner-Empson Co., Brighton, Colo.; M. C. Hutchison, Michigan Fruit Canners, Fennville, Mich.; E. B. Cosgrove, Minnesota Valley Canning Co., Le Sueur, Minn.; Guy L. Webster, G. L. Webster Co., Inc., Cheriton, Va.; S. E. Comstock, Snider Packing Corp., Rochester, N. Y.

WEATHER CONDITIONS

Temperatures continued high in most of the sweet corn areas during the last week. Good showers fell in most of the Midwest states. The Ohio valley was especially benefited. Rainfall in Maine and western New York was inadequate and dry conditions continue to retard sweet corn yields.

In the Midwest showers were very helpful for corn in many sections. In others the rainfall was inadequate to offset the disadvantages of high temperatures. The latter was especially true in parts of Illinois, southern and western Iowa and eastern Nebraska.

In Illinois the best corn is in an irregular belt extending from the northwest to southeast. In Iowa corn shows further deterioration except in the northeast. In southwestern Iowa and eastern Nebraska the condition of much of the corn is too poor to be helped much by rain. Chinch bugs are very bad in Illinois and corn ear worm in some parts of Iowa.

Ample rains fell in southern Wisconsin and Minnesota but were too late to be of material help in most of Minnesota. Corn and tomatoes in the Tri-State region were benefited materially by rain and cloudy weather. This was especially true of tomatoes. Tomatoes in southern, and especially southwestern Indiana were materially benefited by rains.

In the Ozark region tomatoes and beans are in very poor

condition because of hot dry weather. In many sections a complete failure of these crops has been reported.

District	Week Ending Aug. 7		Week Ending Aug. 14		Week Ending Aug. 15		Week Ending Aug. 16	
	Temp.	Rain	Temp.	Rain	Temp.	Rain	Temp.	Rain
Southern Maine	66	.6	66	.0	80	.0	66	.0
Western New York	67	.4	72	.02	78	.0	78	.16
Tri-States	77	.6	77	1.2	92	.48	92	1.40
S. Cent. Ohio	76	.9	79	1.2	90	.0	86	1.48
Central Indiana	77	.2	81	.6	90	.0	80	1.00
Central Illinois	79	1.2	82	.4	82	.0	82	.12
N. Ill., S. Wis.	76	1.5	75	.5	78	1.30	80	.12
S. Minnesota	77	.1	74	.8	82	.0	82	.0
Central Iowa	84	.2	83	.0	100	.0	72	.16
W. Iowa, E. Nebr.	86	.0	85	.5	100	.14	84	.30

FRUIT AND VEGETABLE MARKET COMPETITION

Commodity	Week ending Aug. 4, 1934		Week ending Aug. 11, 1933		(Shipments in carlots)	
	1934	1933	1934	1933	Total for season	1933
Beans, snap and lima	26	36	30	12,207	0,990	
Tomatoes	203	178	162	20,240	17,962	
Green peas	116	164	135	5,068	6,947	
All other vegetables:						
Domestic—						
Competing directly	2,061	2,202	1,602	124,837	100,811	
Competing indirectly	9	7	5	157	121	
Fruits:						
Citrus—						
Domestic	1,811	1,568	1,508	113,800	114,594	
Imports	8	10	1	13	2	
Others, domestic	9,275	7,550	4,586	67,322	49,614	
Index of fresh vegetable prices	75	70	65	
Index of canned vegetable prices	85	85	67	

PROCESSING TAX ON SUGAR

Reference is made to page 4094 of the Information Letter for June 30 where a quotation from Treasury Decision 4441 is given regarding sugar on hand on June 8, 1934.

In response to an inquiry from the Association about the applicability of the last two paragraphs of this quotation to stocks of unused sugar in canners' warehouses on June 8, 1934, the Treasury Department, under date of August 16, 1934, replied as follows:

A canner or preserver having title to any sugar on June 8, 1934, should file inventory return on P. T. Form 38, with respect to the quantity held, and any exemption claimed under Section 16(c) of the Act should be indicated in the space provided on the return.

BULLETIN ON TOMATO PRODUCTS MAILED TO CANNERS

Copies of Bulletin 27-L, a revision of Bulletin 21-L, entitled "Tomato Pulp, Paste, Catsup, and Chili Sauce," have been mailed to canners who made request for the publication. Canners of tomato products who neglected to return the postal cards on which to make request for copies may obtain the bulletin by writing to the Association.

FOOD SUPPLY AND THE DROUGHT

The Department of Agriculture issued a statement on August 15 relative to the food supply as affected by the drought. As to commercial vegetables, the statement quotes the Bureau of Agricultural Economics as follows:

"Stocks of bread grains and of several other food products are large. Production of most canning crops will be about normal, fruits and vegetables fairly abundant outside the drought area, and the supply of meat, dairy and poultry products adequate for the remainder of this crop year. But local supplies of certain food crops will be decidedly short in many areas, requiring more than usual shipments from other localities.

"Combined production of all important commercial vegetables will be 14 per cent larger than in 1933 and only 1 per cent less than the average of recent years. Increased acreages more than offset decreased yields. The potato crop is forecast at 2 per cent larger than last year, and only 10 per cent smaller than the 1927-31 average. The bulk of the commercial vegetables for fresh market shipments is grown outside this year's drought area.

"The 1934 pack of canned vegetables plus carryover stocks is expected to be about 15 per cent more than in 1933 and only 7 per cent less than the recent five-year average when there were surplus supplies."

NEW REGULATIONS ISSUED COVER LICENSE HEARINGS

Regulations relating to hearings with respect to the issuance of licenses under the Agricultural Adjustment Act have been issued by the Secretary of Agriculture, with the approval of President Roosevelt.

The regulations specify requirements as to giving public notice and extent of notice; time and place of hearing; appointment of presiding officer; the giving of testimony; method of conducting the hearing; transcripts of hearing; findings by the Secretary; and making available copies of the license.

Copies of the regulations may be obtained from the Chief Hearing Clerk, Agricultural Adjustment Administration, Washington, D. C.

HEARING CALLED ON OZARK GRAPE AGREEMENT

A public hearing on a proposed marketing agreement for the grape industry in the Ozark region of Missouri and Arkansas will be held at Fayetteville, Ark., on August 24. The agreement proposes to adjust the supply of grapes to market demand and to limit shipments through a system of certificates.

**AGREEMENT TENTATIVELY APPROVED FOR CALIFORNIA
DRIED PRUNES**

A marketing agreement for dried prunes produced in California has been tentatively approved and is being sent to the industry for signature.

The agreement contains provisions which would limit the quantity of prunes handlers may purchase directly from growers; and would provide for the limitation of the total supply of prunes available for shipment during the marketing year, and the segregation and control of the use of sub-standard grade prunes.

Handlers would be required to grade all prunes received from growers and turn over to a control board all sub-standard prunes as well as a fixed percentage of each grade of standard prunes which are to be resold by the control board for the account of the growers.

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